

EXHIBIT 32

UNITED STATES DISTRICT COURT
NORTHERN DISTRICT OF CALIFORNIA

TRACY HOWARD, ADINA RINGLER,
and TRECEE ARTIS, on behalf of
themselves and those similarly situated,

Plaintiffs,

v.

THE HAIN CELESTIAL GROUP, INC.,

Defendant.

Case No. 3:22-cv-527-VC

The Honorable Vince Chhabria

Expert Report of Roger A. Clemens, DrPH

I. Introduction

1. I have been retained by Jenner & Block LLP as an expert witness in this case. This declaration sets forth: (a) the scope of my assignment; (b) my qualifications; and (c) a statement of my opinions on this matter.

2. The documents I relied upon in forming my opinions are identified and cited in this declaration. I also relied upon my vast experience in the field, as described below.

3. I understand that discovery, including expert discovery, is ongoing. Accordingly, I may revise, supplement, or expand my opinions at trial, if necessary and allowed, based on further review and analysis of information provided after submitting this general summary of opinions.

II. Scope of Assignment

4. I have been asked to respond to the opinions of Dr. Julie Scott Taylor as outlined in her August 9, 2024 Declaration, including her opinions regarding: (a) the alleged safety or health risks arising from consumption of the Earth's Best Apple Blueberry Organic Fruit Yogurt Smoothie and the Earth's Best Peach Banana Organic Fruit Yogurt Smoothie (the "Smoothie Products"), as well as the Earth's Best Organic Chicken Casserole Protein Puree (the "Protein Product," and together with the Smoothie Products, the "Products"); (b) the alleged "gold standard" for feeding children under two years old; (c) the health implications related to children's consumption of the dietary sugars in the Products, including the alleged impact on glycemic index; (d) the alleged risks associated with consumption of the protein in the Products; (e) the effect of food processing on the healthiness of the Products; (f) the alleged risks associated with the Products' pureed texture and pouch format; and (g) the alleged risk of dental caries from consumption of the Products.

5. I am being compensated at my hourly rate of \$350. My compensation is not contingent upon the conclusions I reach or on the outcome of this matter.

III. Qualifications

6. I am an Adjunct Professor of Pharmacology and Pharmaceutical Sciences and an Adjunct Assistant Professor of Regulations and Quality Studies at the University of Southern

California Mann School of Pharmacy. I also have an adjunct appointment at Michigan State University, College of Law. A current copy of my CV is attached as **Exhibit 1**.

7. I am a project manager for the United States Department of Agriculture, National Institute of Food and Agriculture.

8. I am an elected Fellow in the American Society for Nutrition, American College of Nutrition, Institute of Food Technologists, and International Academy of Food Science and Technology. I also serve on the scientific council for the International Union of Food Science and Technology.

9. I currently chair the Food, Drug, and Cosmetic division of the American Society for Quality.

10. I currently chair the governance committee for the International Life Sciences Institute – USA & Canada.

11. I am a past president of the Institute of Food Technologists (IFT) and a former president of the International Academy of Food Science and Technology.

12. I have a Doctor of Public Health in Nutrition and Biological Chemistry, a Master of Public Health in Nutrition, and a Bachelor of Arts in Bacteriology from the University of California, Los Angeles.

13. In addition to my nearly 50 years of teaching experience and appointments in various food industry, scientific and trade organizations, and regulatory agencies, I have extensive experience in pre-clinical and clinical research, specifically study design, methodologies, and the peer-review process, in the fields of food, nutrition, toxicology, and public health.

14. I am the author of over 70 manuscripts focusing on food, nutrition, dietary supplements, bioavailability, toxicology, and metabolic processes. I am also the author or co-contributor of many abstracts and a co-author of numerous books and book chapters, in addition to contributing to over 120 scientific journal articles.

15. I have a good understanding of the peer-review process and serve on the journal advisory/editorial board for the following industry advocacy organizations, scientific associations, and scientific journals: American Council on Science and Health; Association of

Official Analytical Collaboration (AOAC) International; Nutrients; Nutrition Today; and Toxicology Research and Application. I am a reviewer for about 25 scientific or medical journals.

16. **Exhibit 2** includes a list of cases where I have provided expert testimony in the past four years.

IV. Executive Summary

17. In light of recommended dietary patterns, the Products' fruit and sugar content, and the Products' micronutrient and macronutrient profiles, the Earth's Best Products at issue are safe and nutritious products that children can consume consistent with the dietary guidelines outlined in the USDA Dietary Guidelines for Americans.

18. Dr. Taylor's opinion that the products are unhealthy reflects an unnecessarily stringent view of "healthiness" that is not shared by nutritional experts in the field, is not supported by relevant dietary guidelines, and is not consistent with the feeding patterns of parents and caregivers in the real world. It is also flawed because it fixates on the "healthiness" of individual products in isolation instead of evaluating the diet as a whole. Consumption of these products is safe and healthy for children.

V. Opinions

Alleged Safety or Health Risks of Consuming the Products.

19. In assessing whether a food is "unhealthy" for young children or whether it "contribute[s] to health risks" for young children, Nutritionists and authoritative health bodies such as the USDA and other like organizations generally focus on the composition of the diet or dietary patterns and lifestyle as a whole and examine the "healthiness" of individual food products in the context of the overall diet.^{1,2}

20. Dr. Taylor opines that the products "directly contribute to health risks and are therefore unhealthy for children." However, in the nutrition and public health fields, it is well-

1. U.S. Department of Health and Human Services and U.S. Department of Agriculture. 2015 – 2020 Dietary Guidelines for Americans. 8th Edition. December 2015. Available at <https://odphp.health.gov/our-work/food-nutrition/previous-dietary-guidelines/2015>.

2. Martini D, da Costa Ribeiro H, Gately P, Mattes R, Re R, Bier D. Positive nutrition: shifting the focus from nutrients to diet for a healthy lifestyle. *Eat Weight Disord.* 2023. 28(1):51. doi: 10.1007/s40519-023-01580-1

accepted that an analysis of the “risk” or “safety” of a particular food product requires an analysis of how much of that product individuals consume and their resultant exposure to the allegedly unbeneficial aspects of the product. Here, Dr. Taylor has not assessed children’s consumption patterns related to the products, even though her conclusions presuppose high levels of consumption of the products, such that children are allegedly consuming excessive amounts of certain nutrients or displacing other food intake. Absent any analysis of consumption behavior, there is no scientific basis for her opinion that the products are “unhealthy” or that they “directly contribute to health risks.”

21. Dr. Taylor addresses two of the three products, the Apple Banana and Peach Yogurt Fruit Yogurt Smoothies, which are pureed smoothies that appear more typical of products children consume as snacks rather than as meal replacements. Young children typically eat about five times daily, including three meals and two snacks.³ These products do not pose a meaningful risk when consumed as snacks in addition to age-appropriate foods at mealtimes.

22. Contrary to Dr. Taylor’s conclusion that the Products pose “health risks,” the Products, in fact, contain macronutrients and micronutrients that benefit children. The Earth’s Best Smoothie Products at issue here are made up of pureed fruit and/or fruit concentrates, yogurt, and vitamins.⁴ The Earth’s Best Protein Products at issue here are composed of ground meat, pureed vegetables and fruit, pureed rice, and spices.⁵ These Products are consistent with the current Dietary Guidelines for Americans and the associated Healthy Eating Index, which recommend that individuals of all ages (including children under two years old) consume more fruits, vegetables, and dairy as part of a healthy dietary pattern.⁶

23. There are many nutrient gaps among children, including calcium and vitamin D.⁷ The Earth’s Best Smoothie Products are an “excellent source” of these nutrients, which means

3. Cowbrough K. Feeding the toddler: 12 months to 3 years--challenges and opportunities. J Fam Health Care. 2010. 20(2):49-52.

4. HAIN-HOWARD-00000127; HAIN-HOWARD-00011223.

5. HAIN-HOWARD-00009631.

6. U.S. Department of Health and Human Services and U.S. Department of Agriculture. 2020-2025 Dietary Guidelines for Americans. 9th Edition. December 2020. Available at https://www.dietaryguidelines.gov/sites/default/files/2021-03/Dietary_Guidelines_for_Americans-2020-2025.pdf; <https://fns-prod.azureedge.us/sites/default/files/media/file/HEITableToddlers-508.pdf>.

7. Bailey ADL, Fulgoni Iii VL, Shah N, Patterson AC, Gutierrez-Orozco F, Mathews RS, Walsh KR. Nutrient Intake Adequacy from Food and Beverage Intake of US Children Aged 1-6 Years from NHANES 2001-2016. Nutrients. 2021. 13(3):827. doi: 10.3390/nu13030827.

that the product contains at least 20% of the daily value of that nutrient.⁸ Iron is one of the global nutrient insufficiencies among children.⁹ Thus, it is essential to note that the Products under discussion contain at least 4% of the daily value of iron for this age group.

The "Gold Standard" for Feeding Children Under Two Years Old.

24. Dr. Taylor opines that the "gold standard" for children under two includes "breastfeeding for up to 2 years with the addition of complementary food, fed responsively, beginning at six months." According to Dr. Taylor, such complementary food must meet strict requirements such as lack of processing, low protein content, and consistency limitations.

25. Although the WHO and other authoritative public health bodies encourage breastfeeding through at least six months of age, there are many situations in which breastfeeding is impossible or impractical. That is why many parents feed their children formula—which is processed, contains proteins similar to that found in human milk, and is a nutrient-rich substitute for human milk—in addition to or instead of human milk.¹⁰

26. No authoritative health organization has taken the position that *any* deviation from Dr. Taylor's purported "gold standard" poses meaningful "health risks" for children, particularly if the foods they consume instead of human milk are made with healthy ingredients like fruits, vegetables, lean meats, and yogurt.

Dietary Sugars in the Products

27. Dietary Sugars: The US Dietary Guidelines for Americans (DGA) have addressed this topic since its inception in 1980. In the 2015 DGA, the expert panel recommended that a healthy dietary pattern include a caloric restriction of 10% from added sugars.¹¹

Recommendations from the World Health Organization¹² and the American Heart Association¹³

8. 21 CFR 101.54

9. Ahmed T, Hossain M, Sanin KI. Global Burden of Maternal and Child Undernutrition and Micronutrient Deficiencies. *Ann Nutr Metab*. 2013. 61 (Suppl. 1): 8–17. <https://doi.org/10.1159/000345165>

10. Rossen LM, Simon AE, Herrick KA. Types of Infant Formulas Consumed in the United States. *Clin Pediatr (Phila)*. 2016. 55(3):278-85. doi: 10.1177/0009922815591881.

11. U.S. Department of Health and Human Services and U.S. Department of Agriculture. 2015 – 2020 Dietary Guidelines for Americans. 8th Edition. December 2015. Available at <https://health.gov/our-work/food-nutrition/previous-dietary-guidelines/2015>.

12. World Health Organization. Sugars intake for adults and children: Guideline. Geneva, Switzerland. 2015. <https://www.who.int/publications/i/item/9789241549028>

13. Vos MB et al. Added Sugars and Cardiovascular Disease Risk in Children: A Scientific Statement From the American Heart Association *Circulation*. 2017. 135:e1017–e1034. DOI: 10.1161/CIR.0000000000000439

mirrored this recommendation. The foundation of this percent of energy value was not based on clinical evidence but rather an epidemiological report that indicated a risk of a cardiovascular event associated with sugar consumption.¹⁴ The health implications and clinical evidence remain controversial.¹⁵

28. Some guidelines recommend that children under two consume no added sugars. This is a similarly controversial recommendation drawn from unsettled evidence.¹⁶ But even taking this recommendation at face value, it is not a hard and fast rule, and consumption of added sugars must be assessed in the context of dietary patterns. For example, the USDA's Healthy Eating Index for Toddlers reflects that children ages 12 to 23 months can still achieve close to an "ideal" score of 100, where added sugars make up less than 13.8% of total energy intake.¹⁷

29. Metabolic Value of Sugar: Dietary sugars and some dietary proteins are converted to glucose in the human body. Glucose is central to cellular energy in all tissues, such as muscles and nerves, and is the primary energy source for children.^{18,19}

30. Total Sugars: Total Sugars is a regulatory term used to label foods in the United States.²⁰ Total sugars are naturally present in many nutritious foods and beverages, such as sugar (mainly lactose) in milk, sugar (mostly sucrose and fructose) in fruits, and any added sugars in food products. The total sugars in the Products range from 6g – 16g, which is consistent with a diet in which less than 10% of a child's energy intake comes from sugar.²¹

31. The FDA defines "added sugars" as sugars added during food processing.²² They include, among other things, "sugars (free, mono, and disaccharides), sugars from syrups and

14. Yang Q, Zhang Z, Gregg EW, Flanders WD, Merritt R, Hu FB. Added sugar intake and cardiovascular diseases mortality among US adults. *JAMA Intern Med.* 2014 Apr;174(4):516-24. doi: 10.1001/jamainternmed.2013.13563.

15. Rippe JM, Sievenpiper J, Lê K-A, White JS, Clemens R, Angelopoulos TJ. What is the appropriate upper limit for sugar consumption? *Nutr Rev.* 2017. 75(1):18-36. doi: 10.1093/nutrit/nuw046

16. Prinz, P. The role of dietary sugars in health: molecular composition or just calories?. *Eur J Clin Nutr* 73, 1216–1223 (2019). <https://doi.org/10.1038/s41430-019-0407-z>

17. <https://fns-prod.azureedge.us/sites/default/files/media/file/HEITableToddlers-508.pdf>.

18. Clemens RA, Jones JM, Kern M, Lee S-Y, Mayhew EJ, Mohamedshah FY, Slavin JL, Zivaovic S. Functionality of sugar in health. *Crit Rev Food Sci Food Safety.* 2016. doi: 10.1111/1541-4337.12194

19. Nakrani MN, Wineland RH, Anjum F. Physiology, Glucose Metabolism. [Updated 2023 Jul 17]. In: StatPearls [Internet]. Treasure Island (FL): StatPearls Publishing; 2024 Jan-. Available from: <https://www.ncbi.nlm.nih.gov/books/NBK560599/>

20. <https://www.fda.gov/food/nutrition-facts-label/added-sugars-nutrition-facts-label>

21. U.S. Department of Health and Human Services and U.S. Department of Agriculture. 2020-2025 Dietary Guidelines for Americans. 9th Edition. December 2020. Available at

https://www.dietaryguidelines.gov/sites/default/files/2021-03/Dietary_Guidelines_for_Americans-2020-2025.pdf.

22. 21 CFR 101.9(c)(6)(iii).

honey, and sugars from concentrated fruit or vegetable juices that are more than what would be expected from the same volume of 100 percent fruit or vegetable juice of the same type.”²³ Naturally occurring sugars, such as those found in milk, fruits, and vegetables, are not added sugars.

32. The Products have declared added sugars consistent with the U.S. food labeling regulations. The added sugars declarations for the Products Dr. Taylor discusses in her report are indicated below:

Product	Grams of Added Sugars per Serving
Organic Fruit Yogurt Smoothie (Apple Blueberry)	4
Organic Fruit Yogurt Smoothie (Peach Banana)	0
Chicken Casserole Protein Puree (Apricot)	0

The added sugar in the Products (to the extent there is any) comes from fruit concentrates, and the values are less than the innate sugar content per 100g of the fruit in the Products, as indicated below.²⁴ It is important to note that total sugars in fruits include sucrose, fructose, glucose, and other forms of carbohydrates.

Fruit	Total Sugars per 100 g
Apple	12.2
Banana	15.8
Blueberry	9.4
Apricot	9.2
Peach	8.4

33. Glycemic Index: The glycemic index, a concept advanced initially by Dr. David Jenkins over forty years ago, is not a helpful way of assessing the healthiness of the products at issue here.²⁵ The glycemic index measures the effect of consuming a product on a person’s blood sugar level. However, postprandial glycemic responses to foods vary among individuals, as do their health status and physiological state throughout the day.²⁶ Applying the glycemic

23. 21 CFR 101.9(c)(6)(iii).

24. USDA Nutrient Database. <https://fdc.nal.usda.gov/>

25. Jenkins DJ, Wolever TM, Taylor RH, Barker H, Fielden H, Baldwin JM, Bowling AC, Newman HC, Jenkins AL, Goff DV. Glycemic index of foods: a physiological basis for carbohydrate exchange. Am J Clin Nutr. 1981 Mar;34(3):362-6. doi: 10.1093/ajcn/34.3.362.

26. Pi-Sunyer, FX. Glycemic index and disease. Am J Clin Nutr. 2002. 76:290S-80S

index to the Products lacks scientific merit, clinical foundation, or regulatory justification. While controversial in the United States, the glycemic index is not an indicator of the health-promoting characteristics or lack thereof of the Products under discussion. Thus, the fact that pureed fruit may theoretically have a higher glycemic index than whole fruits does not provide any basis to conclude that they are unhealthy for children under two years old.

Dietary Protein in the Products

34. Infancy and childhood are the highest life stages for protein requirements. The reference value of protein at this stage is about 0.5 g per pound body weight or approximately 13 g per day for a 26-pound child, meaning that young children should consume at least this amount of protein.²⁷ Dietary protein is essential for average growth and development, the maturation of the immune system, typical cell turnover, and the production of metabolic and digestive systems, to name a few protein functions.²⁸ Unless a child presents acute or chronic renal disease or hepatic disorders, there is no basis to conclude that consuming the Products (which contain 1-5 grams of protein per serving) will result in excess protein intake or any health implications related to such excessive intake.

Alleged Risks of Pureed Pouch Products

35. Dr. Taylor's opinion that pouched puree products cannot be consumed by children under two years old as part of a healthy diet lacks support. Dr. Taylor's opinion in this regard is primarily based on her unsupported assumption that such products make up the primary or exclusive diet of children who consume them, thus displacing foods of other textures or nutrient profiles. As discussed above, the Products contain nutrients beneficial to children as part of a varied diet. Furthermore, Dr. Taylor's focus on the glycemic index as a basis to conclude that purees are "unhealthy" does not make sense for the reasons discussed in Paragraph 33.

36. Dr. Taylor also provides no support for her assumption that children under two years old consume the Products straight from the pouch. As discussed below, pouches provide

27. Institute of Medicine. 2005. Dietary Reference Intakes for Energy, Carbohydrate, Fiber, Fat, Fatty Acids, Cholesterol, Protein, and Amino Acids. Washington, DC: The National Academies Press.
<https://doi.org/10.17226/10490>.

28. Muth ND, Tanaka M. The Clinician's Guide to Pediatric Nutrition. Am Acad Pediatr. 2023.
<https://doi.org/10.1542/9781610026628>

an effective method of safely delivering nutritious foods in non-refrigerated conditions. There is no requirement that the Products be consumed directly from the spout.

Alleged Risk of Dental Caries

37. Approximately ten years ago, the World Health Organization advised restricting sugars to less than 5% of energy to reduce the incidence of dental caries.²⁹ This recommendation was based on a systematic review of 55 studies. However, the global scientific community subsequently challenged the statistical association presented in this review regarding the practical nature of the recommendation since most developed countries have excellent dental programs focused on reducing the probability of dental caries among children, and the data were of low quality. As suggested above, one must consider the matrix effect, viz the system in which nutrients are delivered. A 2019 study indicated that a prospective cohort of children and adolescents found no association between 100% fruit juice intake and tooth erosion or dental caries.³⁰ In a developed country such as the United States, children's consumption of pureed fruits is unlikely to contribute to dental caries.

Alleged Risks of Food Processing

38. The purpose of food processing, regardless of the technology, is to improve food safety, extend food shelf life, and often enhance nutrient bioavailability. For example, thermal and non-thermal processing technologies typically reduce microbial loads, reduce or eliminate innate plant toxins, and improve the bioavailability of minerals and purported bioactives.³¹ Classic aseptic processing, such as that used for the Products under discussion, involves packaging previously sterilized products into containers under sterile conditions, ensuring they do not need refrigeration until after opening. Moreover, the processing of the products into puree form does not negatively impact the bioavailability of the nutrients in the food or render them

29. Moynihan PJ, Kelly SA. Effect on caries of restricting sugars intake: systematic review to inform WHO guidelines. *J Dent Res*. 2014. 93(1):8-18. doi: 10.1177/0022034513508954.

30. Liska D, Kelley M, Mah E. 100% Fruit Juice and Dental Health: A Systematic Review of the Literature. *Front Public Health*. 2019. 12;7:190. doi: 10.3389/fpubh.2019.00190.

31. Michel M, Eldridge AL, Hartmann C, Klassen P, Ingram J, Meijer GW. Benefits and Challenges of food processing in the context of food systems, value chains and sustainable development goals. *Trends Food Sci Technol*. 2024. 153:104703. doi: 10.1016/j.tifs.2024.104703

unhealthy for consumption.³² The scientific literature does not support Dr. Taylor’s broad conclusion that all processed foods are “unhealthy.”

Date: 10/21/2024

DocuSigned by:
Roger Clemens
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Dr. Roger A. Clemens, DrPH

32. David JR, Coronel PM, Simunovic J, Graves RH, Carlson VB, Szemplenski TE. 2022. Aseptic Processing and Packaging. Handbook of Aseptic Processing and Packaging,

EXHIBIT 1

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CURRENT POSITION

Adjunct Assistant Professor, Regulations and Quality Studies, USC Mann School of Pharmacy, Los Angeles, CA (clemens@usc.edu)

Adjunct Lecturer, College of Law, Michigan State University, East Lansing, MI (cleme242@msu.edu)

Panel Manager, Novel Foods and Innovative Manufacturing Technologies, National Institute of Food and Agriculture, United States Department of Agriculture (USDA), Washington, DC

Co-Founder & Executive Vice President, Polyscience Consulting, Chatsworth, CA/Loveland, CO (rclemens@polyscienceconsulting.com)

EDUCATION

Doctor of Public Health 1978, UCLA, Nutrition/Biological Chemistry

Master of Public Health 1973, UCLA, Nutrition

Bachelor of Arts 1972, UCLA, Bacteriology

CREDENTIALS

Community College Instructor (Valid for Life, State of California): Biological Sciences; Foods, Food Services, and Related Technologies; Chemistry

Community College Chief Administrative Officer (Valid for Life, State of California)

Certified Nutrition Specialist (American Nutrition Association, formerly American College of Nutrition, #206)

Certified Food Scientist (Institute of Food Technologists, #356)

EXPERIENCE - FOOD INDUSTRY

2011 – 2015 Chief Scientific Officer, Horn, La Mirada, CA

1991 – 1999 Scientific Advisor (Science Officer), Nestlé USA, Nutrition Division, Glendale, CA

1984 – 1991 Manager, Nutrition Research, Nestlé R&D (Carnation), Van Nuys, CA

1983 – 1984 Senior Research Nutritionist, Carnation Research Laboratories, Van Nuys, CA

1978 – 1982 Research Nutritionist, Carnation Research Laboratories, Van Nuys, CA

EXPERIENCE - UNIVERSITY

2024 Adjunct Instructor, Miller School of Medicine, University of Miami, Miami, Florida

2022 – pres Adjunct Instructor, College of Law, Michigan State University, East Lansing, Michigan

2017 – pres Adjunct Assistant Professor, Regulatory and Quality Sciences, Alfred E. Mann School of Pharmacy, University of Southern California, Los Angeles, California

2001 – 2024 Adjunct Professor, Pharmacology & Pharmaceutical Sciences, Alfred E. Mann School of Pharmacy, University of Southern California, Los Angeles, California

2014 – 2015 Adjunct Professor, Food Science & Nutrition, California State University, Northridge, California

2006 – 2011 Associate Director, Regulatory Science, University of Southern California, School of Pharmacy

2006 – 2010 Lecturer, California State University, Northridge

2001 – 2006 Director, Analytical Research Services and Complementary Therapeutics Laboratory, University of Southern California
 2000 – 2003 Adjunct Professor, California State Polytechnic University, Pomona
 1999 – 2000 Department Head / Professor, Food Science and Nutrition, California Polytechnic State University, San Luis Obispo, California
 1988 – 1992 Adjunct Assistant Professor (Nutritional Sciences), University of California, Los Angeles
 1982 – 1983 Lecturer (Home Economics), California State University, Long Beach
 1981 – 1988 Visiting Lecturer, University of California, Los Angeles
 1980 – 1990 Adjunct Assistant Professor (Food Science and Nutrition), Chapman University
 1974 – 1977 Instructor (Christian Education), Biola University

U.S. GOVERNMENT

2023 – 2025 Panel Manager, Novel Foods and Innovative Manufacturing Technologies (A1364), National Institute of Food and Agriculture, United States Department of Agriculture, Washington, DC (32 experts; awarded \$10M in 2024)

PUBLICATIONS

Editor/Reviewer

Advances in Nutrition: Reviewer
 American Journal of Clinical Nutrition: Reviewer
 Antioxidants: Reviewer
 BMC Medicine: Reviewer
 British Journal of Nutrition: Guest Editor; Reviewer
 British Medical Journal Open: Reviewer
 Comprehensive Reviews in Food Science and Nutrition: Reviewer
 Computers in Biology and Medicine: Reviewer
 Current Developments in Nutrition: Reviewer
 Current Nutrition & Food Science: Reviewer
 Frontiers in Nutrition: Reviewer
 Food and Chemical Toxicology: Reviewer; Associate Editor
 Food and Nutrition Bulletin: Reviewer
 Food and Nutrition Sciences: Reviewer
 Infection and Drug Resistance: Reviewer
 International Journal of Environmental Research and Public Health: Reviewer
 International Journal of Health Promotion and Education: Reviewer
 Journal of Alternative and Complementary Medicine: Reviewer
 Journal of Applied Animal Ethics Research: Reviewer
 Journal of Dietary Supplements: Reviewer
 Journal of Food Science: Reviewer, Associate Editor
 Journal of Functional Foods: Reviewer
 Journal of Medical and Chemical Sciences: Reviewer
 Journal of Nutrition: Reviewer
 Journal of Nutrition and Metabolism: Reviewer
 Journal of Parenteral and Enteral Nutrition: Reviewer
 Journal of the American Oil Chemists Society: Reviewer
 Molecular Cancer Therapeutics: Reviewer
 Nature Partner Journal – Science of Food: Editor
 National Aeronautics and Space Administration (NASA): Grant Reviewer (Food Science and Nutrition)
 Nutrients: Reviewer; Editorial Board (Public Health; 2022-2024)
 Nutrition in Clinical Practice: Reviewer
 Nutrition Journal: Reviewer

Nutrition Reviews: Reviewer
 Nutrition Today: Contributing Editor
 Pharmaceutical Biology: Reviewer
 Sustainability: Reviewer
 Toxicology Reports: Reviewer
 Toxicology Research and Application: Reviewer
 Trends in Food Science: Reviewer
 United States Department of Agriculture, Agricultural Research Service: Grant Reviewer

Journal Advisory/Editorial Board

American Council on Science and Health
 AOAC International
 Nutrients
 Nutrition Today

Newsletters

Co-editor-in-chief, Nutrition & the MD, Lippincott, Williams & Watkins, Philadelphia, PA (2005-06)

Manuscripts

1. Naidu AS, Wang C-K, Rao P, Mancini F, **Clemens RA**, Wirakartakusumah A, Chiu H-F, Yen C-H, Naidu SAG. (2024) Precision nutrition to reset virus-induced human metabolic reprogramming and dysregulation (HMRD) in long-COVID. *npj Sci Food*. 8:19. <https://doi.org/10.1038/s41538-024-00261-2>
2. **Clemens RA**, Rao PG, Elouafi I, Oniang'o R, Chandrasekara A, Pressman P, Yadav J. (2023) A Commentary on Millets for Enhancing Agri-economy, Nutrition, Environmental, and Sustainable Development Goals. *J Food Bioact*. 22:1-4. doi: 10.31665/JFB.2023.18342
3. Hayes AW, Pressman P, **Clemens RA**. 2023. The Absence of Genotoxicity of Aloe vera Beverages: A Review of the Literature. *Food Chem Toxicol*. doi: 10.1016/j.fct.2023.113628
4. Pressman P, **Clemens RA**, Hayes AW. 2022 EFSA Strikes Again: A Commentary on Flawed Analysis. *Eur J Food Sci Technol*. 10(3):13-23
5. Naidu AS, Shahidi F, Chin-Kun Wang C-K, Sato K, Wirakartakusumahe A, Aworh OC, **Clemens RA**. 2022. SARS-CoV-2-induced host metabolic reprogram (HMR): nutritional interventions for global management of COVID-19 and post-acute sequelae of COVID-19 (PASC) *J Food Bioact*. 18. doi: 10.31665/JFB.2022.18306
6. Naidu SAG, Mustafa G, **Clemens RA**, Naidu AS. Plant-Derived Natural Non-Nucleoside Analog Inhibitors (NNAIs) against RNA-Dependent RNA Polymerase Complex (nsp7/nsp8/nsp12) of SARS-CoV-2. *J Diet Suppl*. 20(2):254-283. doi: 10.1080/19390211.2021.2006387.
7. Naidu SAG, **Clemens RA**, Naidu AS. 2022. SARS-CoV-2 Infection Dysregulates Host Iron (Fe)-Redox Homeostasis (Fe-R-H): Role of Fe-Redox Regulators, Ferroptosis Inhibitors, Anticoagulants, and Iron-Chelators in COVID-19 Control. *J Dietary Suppl*. doi: 10.1080/19390211.2022.2075072
8. Naidu AS, **Clemens R**. 2022. Nutritional Management of COVID-19 and Post-Acute Sequelae of COVID-19 (PASC): No Smell, No Taste – Dealing with a Senseless Phase of the Pandemic. *Nutr Today*. 57(6):309-316. doi: 10.1097/NT.0000000000000574
9. Pressman P, **Clemens R**, Hayes AW. 2022. Significant Shifts in Preclinical and Clinical Neurotoxicology: A Review and Commentary. *Toxicol Mech Methods*. doi: 10.1080/15376516.2022.2109228

10. **Clemens RA**, Shahidi F. 2022. Upregulation of immune system against COVID-19: the role of food science, nutrition, and bioactive compounds. *J Food Bioact.* 2022; 17:1. <https://doi.org/10.31665/JFB.2022.17296>
11. Pressman P, **Clemens RA**, Hayes AW. 2022. A Call for Perspective and Precision in Research Design and Conclusions Drawn from Preclinical Data. *Am J Clin Oncol* 2022. <https://doi.org/10.1097/COC.0000000000000889>
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- Clemens R (2014) Emerging Approaches to Addressing Iron Insufficiency. Food Tech 68(1):21
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- Pressman P, Clemens R (2012) Nutrition, Hydration: Principles for Optimal Athletic Performance. Food Tech 66(6):27-8
- Pressman P, Clemens R (2012) Here's to Your Skin Health. Food Tech 66(4):21
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- Clemens R, Pressman P (2011) Where Would We Be Without Bees? Food Tech 65(11):19
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- Clemens R, Pressman P (2011) The Role of Nanotechnology in Feeding the World. Food Tech 65(1):18
- Clemens R, Pressman P (2010) Shrinking the Malnutrition Map. Food Tech 63(12):18
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- Clemens R, Pressman P (2010) Protein and Peace: The Stabilizing Power of Food and Nutrition. Food Tech 64(10):23
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- Shih Y, Bidlack W, Clemens R (2009) Dissecting Low-carbohydrate Diets. Food Tech 63(6):20
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- Clemens RA, Pressman P (2008) Exploring Satiety Signals. Food Tech 62(11):19
- Clemens RA, Pressman P (2008) Examining the Effects of Perchlorate on Thyroid Function. Food Tech 62(9):23
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 Clemens, RA (1977) Selected methods in food analysis. Laboratory Manual for UCLA, School of Public Health, Laboratory Methods Course

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 Detox Diets Are Bogus: <http://www.takepart.com/article/2013/12/18/detox-diets-are-bogus>
 Probiotic Reduces Risk of Infection for Preschoolers: <http://www.reuters.com/article/2014/03/21/us-probiotic-infections-idUSBREA2K1SP20140321>
 Probiotics and Colic: <http://www.reuters.com/article/2014/04/08/us-probiotic-colic-idUSBREA371ZK20140408>
 Eating Natural Foods (Brazil):
http://www.bbc.co.uk/portuguese/noticias/2014/05/140526_americano_nutricao_rb.shtml
 Red Meat and Health (IFIC, Washington DC)
<http://www.foodinsight.org/blogs/latest-study-red-meat-get-expert-perspective> (January 2, 2015)
 2015 Dietary Guidelines Advisory Committee: Weak Science
<http://www.nytimes.com/2015/02/21/opinion/when-the-government-tells-you-what-to-eat.html?mwrs=Email>
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 McDonald's revamps grilled chicken to cut ingredients (April 1, 2015)
<http://finance.yahoo.com/news/mcdonalds-revamps-grilled-chicken-cut-152858975.html>
 3 Things You Need to Know about the Latest Sugar-Sweetened Beverage Claims (IFIC, Washington DC)
<http://www.foodinsight.org/sugar-beverages-soda-death-study-evaluation> (July 1, 2015)
 Why the strongest science must prevail in nutrition policy-making?
<http://thehill.com/blogs/congress-blog/healthcare/247555-why-the-strongest-science-must-prevail-in-nutrition> (July 11, 2015)
 Commentary: Speaking Up for Health Policies that Matter

<http://www.publicceo.com/2015/07/commentary-speaking-up-for-health-policies-that-matter/> (July 14, 2015)

US News & World Report: Are Sugar Alcohols the Culprit of Your Digestive Woes?

<http://health.usnews.com/health-news/health-wellness/articles/2015/12/03/are-sugar-alcohols-the-culprit-of-your-digestive-woes> (December 3, 2015)

Today's Dietitian – Treasures of Frozen Produce

<http://viewer.zmags.com/publication/114c6262#/114c6262/32> (November 2015)

Algae Oil the Latest Monounsaturated Fat to Hit the Market (Eyewitness News, Los Angeles)

<http://abc7.com/food/experts-look-to-algae-oil-as-next-good-healthy-fat/1168621/> (January 26, 2016)

Processing Boosts Some Foods Nutritional Benefits

<http://www.pressreleasepoint.com/processing-boosts-some-foods-nutritional-benefits> (July 19, 2016)

Clean Labeling

<https://www.foooddive.com/news/clean-label-movement-faces-consumer-confusion-and-regulatory-hurdles/545799> (January 2019)

PATENT

#5,106,836 (April 21, 1992) **Enteral Diet**

A composition comprising arginine-enriched whey protein can be used in the formulation of a variety of simulated food products to provide a substantially fat-free, calorie-controlled diet that delivers high levels of protein having a hypocholesterolemic amino acid profile.

HONORS

- CSUN Health and Human Development Heroes Award Nominee, 2024
- USC School of Pharmacy, Outstanding Participation in Experimental Education, 2019-2020
- Academy of Nutrition and Dietetics, Honorary Membership Award, 2018
- Trailblazer Award (sponsored by the Institute of Food Technologists and the Academy of Nutrition and Dietetics), 2018
- American Society for Nutrition (Fellow), 2017
- Distinguished Alumni (UCLA), 2015
- Outstanding Service Award, California State University, Northridge, 2014
- International Academy of Food Science and Technology Fellow, 2012; President, 2018-2020
- USDA – 2010 Dietary Guidelines Advisory Committee, 2008-2010
- Institute of Food Technologist (Volunteer of the Year; Nutrition Division), 2005
- Institute of Food Technologists (Fellow), 2003
- Listed in the International Directory of Distinguished Leadership, 2001
- Elected to Who's Who in Medicine & Healthcare, 2000
- Distinguished Service Award, Southern California IFT Section, 1999
- Elected to Who's Who International, 1999
- Elected to Who's Who of Professionals, 1998
- Elected to Who's Who in Science and Health, 1997
- Phi Tau Sigma (Honor Society for Food Scientists), 1997
- American Red Cross, 30-year Volunteer Service Award, 1996
- Elected to Who's Who in Business Leaders, 1996
- Marilyn Magaram Center for Food Science, Nutrition and Dietetics (Fellow), 1993
- Elected to Who's Who in Science and Engineering, 1991
- Nutrition Delegate, Citizen Ambassador Program, Soviet Union, 1990
- University Service Award, California State University, Long Beach, 1990
- Sigma Xi (UCLA Chapter), 1987
- Meritorious Service Award, California Dietetic Association, 1987
- Delta Omega (UCLA Chapter), National Honorary Public Health Society, 1986
- American Red Cross Spotlight Award, Los Angeles Chapter, 1985
- Elected to Who's Who in California, 1984
- American College of Nutrition (now known as American Nutrition Association) (Fellow), 1980
- Finalist, American Institute of Nutrition Graduate Research Award, 1978

- Special Teaching Commendation, UCLA, 1976
- Nominated for Faculty Prize for Distinguished Teaching Assistants, 1975

PROFESSIONAL AFFILIATIONS

American College of Toxicology (2014-2020)

American Dietetic Association (aka Academy of Nutrition and Dietetics), Commission on Dietetic Registration (2009-10), Finance Committee (2009-2010), Examination Panel (2010-2011)

American Society for Nutrition (ASN; formerly ASNS & ASCN), Member; Bio-Serv Awards Jury Member; Centrum Award Jury Member; Mead Johnson Award Jury Member; Spokesperson & Public Information Committee member (2007-2010) and chair (2009-2010); Quick Response Team (2008-2010); Public Policy Committee (2010-2012); Finance & Audit Committee (2010-2013); Medical Nutrition Council (2011-2013); Membership Committee (2013-2019); Clinical Conference Subcommittee (2014-2015); Transition Committee (2014-2018); Science Policy Fellowship Academic Mentor (2019)

American Society for Quality (ASQ)

Instructor (Quality Inspector; Quality Process Analyst); Food, Drug, and Cosmetic Division Chair (2024-2025); eLearning Committee (2024-2025)

California Nutrition Council: Program Chairman (1987-1988), President (1988-1989)

Dairy Council of California: Media contact (2000-2002; 2006-2008)

Greater Los Angeles Nutrition Council: Board Member (1982-1987), Program Chairman (1984-1985), President (1985-1986)

Infant Formula Council: Committee on Nutritional Sciences and Committee on Medical Affairs (1991-1999)

Institute of Food Technologists: Professional/Premier Member (1979; 1984-2021)

AMSPAP Track Lead (Food, Health & Nutrition) (2018-2019)

Babcock Hart Award Jury (2020)

Committee on Higher Education (1999-2000)

Committee on Information Systems (2004-2005)

Committee on Nominations and Elections (2000-2003); Chair-designate (2001-2002); Chair (2002-2003); Immediate-past chair (2003-04)

Fermented Foods and Beverages Division: By-laws Committee Chair (2004-05); Technical Program Committee Representative (2004-09)

Food Science Communicator (2002-2008)

Food Science Communicators Committee, Chair-designate (2005-06)

Food Technology Presents Conference Advisory Group (2008 & 2009)

Functional Foods Expert Panel: Member (2002-2004)

IFT Advisory Panel: Public Policy & Regulatory Outreach (2008-2009)

IFT Award Juries: Prescott Award (2003-06); Fellers Award, Chair (2005-06); Nicholas Appert Award, Chair (2011), Fellow (2014), Trailblazer Award, Chair (2014), Member (2015); Gil Leveille Lectureship Award (2015-16), Jury Chair (2017-18)

IFT Distinguished Lecturer (2005-2008)

IFT Nutrition Division, Executive Committee (1994-2000), Division Chair-elect (1997-1998), Division Chair (1998-1999)

IFT Leadership: Board of Directors [aka Executive Committee] (2006-09; 2010-2013), President-elect (2010-2011), President (2011-2012), Immediate Past-President (2012-2013)

IFT Phi Tau Sigma, Western Area Councilor (2000-2003); President-elect (2004-2005); President (2005-06)

IFT Spokesperson on Food and [Public] Health (2006-2009); Media contact (2009-2021)

IFT Student Awards Committee Member and Judge (1988-1989)

IFT Student Competition Judge (1996-1998)

IFT Subcommittee to Propose Nominees for the IFT Committee on Nominations and Elections (2002-03)

IFT Task Forces: Leadership Development Task Force (2003-2004); Working Group - Nutrition-Food Science (2005-07); Membership Experiences (2008-2009); Annual Meeting Scientific Program (2005-07), Strategic Development (2005-07), Functional Foods (2000-2001), Professional Membership II Criteria (2000-2001); Wellness Advisory Task Force (2007-2011); Health and Wellness (2012-2013); Food, Health & Wellness Implementation (2014)

IFT Toxicology and Safety Evaluation Division, Executive Committee (1994-1997; 1999-2002); Division Chair-elect (1999-2000), Division Chair (2000-2001); Oser Award Jury Chair (Food Safety; 2000-2001); Student Competition Judge (1996-1998)

IFT Webcast: Probiotics (Moderator & Speaker, 2006); Sodium and Hypertension (Moderator, 2007); Dietary Lipids and Heart Health (Moderator, 2007); Quest to Define and Develop Gluten Free (Moderator, 2007); Product Traceability (Moderator, 2007)

IFT JFS: Reviewer (2005-2020), Associate Editor (2008-2020)

IFT-ASNS Liaison Committee, Co-chair (1994-1995)

IFTSA Student Competition Jury Chair (1999, 2001); National College Bowl Judge (2004-2011; 2015-19); Regional College Bowl Judge (2014, 2015, 2017-2019)

IUFoST, Chair, Technical Poster Sessions; Co-Chair, Technical Program (2003); Technical Program Committee (2008); Scientific Council (2022-2026); International Scientific Advisory Committee of the 22nd World Congress of Food Science and Technology (2024)

Southern California Food Industry Conference (Co-Founder, Organizing Committee / Co-Chair (1987-1989; 2000-2005)

Southern California IFT: Scholarship Committee and Chairman (1983-1986; 1991-1994) SCIFTS (Chair, Long Range Planning Committee, 2000-2002, 2004-2007, 2012-2013; Section Chair-elect, 2001-02; Section Chair, 2002-03; Alternate Councilor, 1998-2001, 2004-2007)

Western Food Industry Conference (1988-1989)

Western Region College Bowl Judge (1999, 2001, 2006, 2007)

International Food Information Council (IFIC): Functional Foods Committee; Media contact (2005-2010)

International Life Sciences Institute
Governance Committee for the US/Canada (2022-2025; Chair – 2024-2025); Nominations Committee Chair (2024-2025)

International Society for Research in Human Milk and Lactation, Member (1986-1999)

National Aeronautical Space Administration (NASA)
External Research Application Reviewer (2013, 2017)

National Center for Complementary and Alternative Medicine
Working Group: Product Quality

National Health and Medical Research Council of Australia
External Assessor (Grant application reviewer (2007-2011)

Nutrition Education International
Board Member (2021-2024)

Society of Toxicology (2013-2020)

United States Department of Agriculture (USDA)
2010 Dietary Guidelines Advisory Committee (2008-2010)

US Pharmacopeia
Expert Committees: Non-botanical Dietary Supplements (2005-2010; 2020-2022); Information [Gastroenterology] (2005-2010), Food Ingredients (2005-2010; 2010-2015; 2015-2020; Vice-Chair 2018-2019); Programming Committee (2010-2015)

Western Association of Food and Drug Officials (WAFDO)
Emerging Implications, Regulations, and Challenges with Chloropropanols; Assessing Issues Associated with Edible Cannabis (2018)

CONFERENCE PRESENTATIONS / LEADERSHIP

Academy of Nutrition and Dietetics (formerly American Dietetic Association)

- 2010 Translation and Integration of 2010 USDA DGAC Recommendations; 2010 Dietary Guidelines Advisory Report - Media Snapshots
- 2012 Why Food Additives?
Introduction to Nutrition and Immunology
- 2015 Nutrition Research Behind Recommended Eating Patterns
- 2016 What's In Our Food? The Science and Safety of Food Additives (4 regional affiliate meetings: Illinois, New Jersey, Florida, Indiana)

Addis Ababa University, Ethiopia

- 2017 Visiting Scholar: Developed and Delivered a Short Course on U.S. Food Laws and Regulations (Sponsored by USAID)

Alimentando al Futuro – Quito, Ecuador

- 2015 Future of Food (emphasis on regulations and technology affecting the food supply in Ecuador)

American Association of Cereal Chemists International (Cereals & Grains Association)

- 2020 Does a plant-based diet mean improved health for the climate, agriculture, and the population? - Dynamics of Plant-based Dietary Patterns; Phytoviral Spillover: Implications for Plant-Based Nutrition

American Association of Veterinary Nutrition – Anaheim, CA

- 2010 Nutrition and Health Intersection—Companion Animals and Humans

American Chemical Society

- 2018 MCPD & Glycidyl Fatty Acid Esters symposium: MCPD and Public Health Implications

American College of Nutrition

- 2002 Probiotics: Implications for the Health Professional; Clinical Applications of Probiotics; Protein Digestibility Assessment – A New Approach
- 2005 Guidelines for Improving Public Understanding of Emerging Science: A Case Study of Dietary Components for Health

American College of Toxicology

- 2012 Food Safety at the Crosshairs of Legislators
- 2013 Health and Policy Implications to Caffeine Exposure
- 2017 Emerging Contaminants in Foods

American Italian Food Coalition

- 2023 Positive Nutrition: Shifting the Focus of Nutrients to Diet for a Healthy Lifestyle (Washington DC)

American Nutrition and Health Association (ANAHA)

- 2016 Nutrition and Regulatory Science

American Oil Chemists Society (AOCS)

- 2014 Do All Saturates Belong in the Same Policy Bucket?

American Society for Nutrition (ASN)

- 2013 Advances & Controversies in Clinical Nutrition: Organic – Policies, Perceptions, and Performance (Washington, DC)
- 2014 Advances & Controversies in Clinical Nutrition: Bioavailability of Nutrients: Food vs. Dietary Supplements (Washington, DC)
- 2019 Challenges of Cannabis in the Food Supply; Reshaping Safety for Efficacious Dietary Supplements: DESHEA 2.0 is Not Enough (Baltimore, MD)

American Society for Quality (ASQ)

- 2011 Safety Assurance and Traceability of Materials through the Supply Chain (Riverside, CA)
- 2014 Risk Assessment: Under the Consumers' and Regulatory Microscope; Effective Compliance in Food Manufacturing: A Global Mandate; Food Safety: The Priority Pinnacle
- 2015 Traceability: What are the Implications? (FDA, Irvine, CA)

- Risk Assessment: Under the Consumers' and Regulatory Microscope (Joint Technical Communities Conference, Orlando, FL)
- 2018 Challenges and Consequences of Edible Marijuana (Rancho Cucamonga, CA)
- Quality Standards – Marijuana & Cannabinoids (Pomona, CA)
- 2021 Hemp and CBD: The Dynamic of Safety, Health, and Regulations. Scientific Landscape of Hemp and CBD (Speaker, online)
- 2022 Cannabis Conundrum (Speaker, online)
- Bioeconomía Argentina – Buenos Aires, Argentina
- 2014 The Food System of the Future (Keynote speaker)
- Bonneville Section, Institute of Food Technologists, Salt Lake City, UT
- 2019 Understanding Foundational Principles Associated with CBD in Confections
- Boston Seafood Show – Boston, MA
- 2013 Seafood & 2010 Dietary Guidelines
- Brazilian Society of Food Science and Technology - São Paulo, Brazil
- 2011 Complexities of Sodium Reduction; Childhood Globesity and the Media
- Brigham Young University – Provo, UT
- 2010 Food Think; Weighing the Evidence + KBYU Radio (GMO; Natural)
- 2019 NOVA & SIGA: Clearing Up the Confusion & Controversy About Processed Food & Health + KBYU Radio (Foodborne Illness, Food Fortification; Ultra-Processed Foods)
- C3 Collaborating for Health – London. UK
- 2012 Nutrition's Contribution to Performance in Sport - Realities & Myths
- California Academy of Nutrition and Dietetics (formerly California Dietetic Association; Sacramento, CA)
- 1985 Progress in Cooperative Research Opportunities
- 1990 Interpretation of Dietary Protein Guidelines
- 1990 Nutritional and Hormonal Influences on Protein Metabolism
- 2001 Functional Foods & Biotechnology
- 2010 2010 Dietary Guidelines: Implications in Public Policy and Personal Practice (Oakland); A Peak at the 2010 Dietary Guidelines Process (Los Angeles)
- 2011 The Road to the 2010 Dietary Guidelines – Looking Ahead to 2015 (Pasadena)
- 2016 Understanding the Controversies and Implications of the 2015 DGAC Report (Riverside)
- Protecting Scientific and Professional Integrity (Los Angeles)
- 2017 Insects at the Interface of Nutrition and Medicine (Sacramento)
- California Almond Board – Modesto, CA
- 2009 Food Safety on the Hill
- 2010 Emerging Food Technology – China and USA
- California Extension of Home Economists – Sacramento, CA
- 1989 Marketing Foods in the 21st Century
- California State Polytechnic University – Pomona, CA
- 2000 Biotechnology: Educating the Educators (conference co-chair); New Developments in Infant Formula; Biotechnology Applications in Agriculture and Medicine
- 2009 Human Intestinal Microbiome: Etiology of Inflammation Genomics
- 2013 Career Paths in the Food Science, Nutrition and Health Continuum
- 2018 Chloropropanols: Public Health Implications
- California State University, Fresno – Fresno, CA
- 2006 Food, Medicine & Health (IFT Distinguished Lecture)
- 2010 Food Think; Weighing the Evidence
- California State University, Long Beach – Long Beach, CA)
- 1986 Careers Interview Panel (Food Science and Nutrition)
- California State University, Los Angeles
- 2000 Probiotics: State of Evidence
- 2012 Role of Food Science and Nutrition in Determining Health Policy
- California State University, Northridge – Northridge, CA

- 1993 Grandma's Chicken Soup
- 1994 Here's to Your Health: Promising Fruit and Vegetables
- 1995 A Product's Birth: Concept to Consumer
- 2004 Functional Foods: Impact on Managing Type 2 Diabetes
- 2005 Prostate Cancer & Dietary Intervention
Judge, Third Annual Nutrition College Bowl
- 2010 Beware of Fear Mongers
- 2013 Toxicology from 35,000 feet
- 2015 Food Safety Modernization Act 2011-Local and International Implications; Introduction to Food Regulations Landscape (Directed to visiting Chinese FDA representatives)
- 2017 Career Opportunities at the Intersection of Food Science & Nutrition
- California Walnut Commission
 - 2009 Role of Walnuts in the Functional Foods Maze (San Diego, CA)
 - 2010 Weighing the Evidence (Tahoe, NV)
- Canadian Nutrition Society – Edmonton, Canada
 - 2010 Dietary Fiber – Implications in Child Health
 - 2011 Peeking under the 2010 Dietary Guidelines Tent – International Implications in Food and Health
- Canadian Pharmacists Association
 - 2011 Fibre and Digestive Health – Implications to Pharmacy Practice
- Chapman University – Orange, CA
 - 1986 Food Law: Window or Wall
 - 1998 New Nutrition Requirements for an Older Population
- Children's Hospital of San Diego – San Diego, CA
 - 2001 Health by Modifying our Microbial Environment
- Chinese Institute of Food Science and Technology
 - 2023 International Forum on Food Safety and Health: Trends of Health Food (Functional Foods, Nutraceuticals) in America (Speaker, Beijing)
- Conference of Food Engineering – Indianapolis, IN
 - 2014 Engineering Food for Health (Speaker)
- Congreso Internacional en Nutrición y Tecnología de Los Alimentos (First International Congress) (Mendoza, Argentina)
 - 1996 Role of Nutrition in Pediatric Disease
 - 2009 Combating the Complexities and Politics of World Hunger (Keynote speaker); Public Health: Intersection of Foodborne Disease and Clinical Pathogens; Regulatory Politics of Biotechnology: Diplomacy or Defense; Consumer Health: How Food Science and Nutrition can meet the Needs of the Consumer
- Congreso Latino Americano y del Caribe de Ciencia y Tecnología de Alimentos (Buenos Aires, Argentina)
 - 2019 Understanding Foundational Safety and Principles Associated with CBD in the Food Supply; Alternative Dietary Protein Sources: Exciting or Empty Health Claims; NOVA: Food Processing for Real or Perceived Public Health?
- Congreso Nacional de Ciencia y Tecnología de Los Alimentos – São Paulo, Brazil
 - 2012 Role of Food Science in the USDA 2010 Dietary Guidelines; Strategies to Combat Overweight and Obesity; Challenges of Global Food Security and Agricultural Practices
- Cornell University – Ithaca, NY
 - 2007 Emerging Regulatory Issue and Health Benefits of Functional Foods (IFT Fellow Lecturer)
 - 2011 Regulation of Functional Foods and Nutraceuticals – Role of the Food Scientist
- Culinary Institute of America – Greystone, CA
 - 2012 Approaches to sodium reduction and replacement
 - 2017 Worlds of Healthy Flavors – Clean Labels and Transparency; Healthy Menus R&D Collaborative – Defining Clean, A Food Science Consideration

2018 Understanding Plant-based Dietary Patterns; Understanding Dietary Proteins
Danish Agriculture and Food Council
2012 International Implications of Dietary Guidelines for Americans

Dairy Forum

2017 Saturated Fats – Friend or Foe?

Ewha Woman's University – Seoul, South Korea

2014 Added Sugars and Health: What Does the Current Science Say?

European Congress on Beta 1,3/1,6 Glucopolysaccharides (France)

2008 “Immunization” with Functional Foods: Food Industry Opportunities and Challenges

ExecuSummit – Uncasville, CT

2016 Keynote Speaker: WHO Report on Red/Processed Meat Carcinogenicity: Examination of the Totality of Evidence

Experimental Biology (FASEB)

1995 IFT Liaison Committee: Emerging Issues in Pediatric HIV/AIDS (Co-chair)

2008 Nutrient Profiling (Co-chair)

2011 Is Processed Food a Four-Letter Word? (Speaker) - You Are What You Eat – Processed Foods and the Dietary Guidelines; Research Gaps in the Dietary Guidelines (Speaker)

2014 Deconstructing the Science to Better Understand Outcomes (Speaker); Juice: Putting it All Together – A Practical Perspective (Speaker); Sugar and Health Controversies: What does the Science Say? (Speaker)

Florida Academy of Nutrition and Dietetics (formerly Florida Dietetic Association)

2010 Weighing the Evidence (USDA Dietary Guidelines 2010) – Keynote speaker (Orlando)

2016 Understanding the Controversies and Implications of the 2015 DGAC Report (Tampa)

Food 3000 (International Venues)

2008 Speaker: Food Science: In the Crosshairs of Health (Budapest, Hungary)

2009 Keynote speaker: Determining Evidence-based Policy (Provence, France)

2010 Keynote speaker: USDA Dietary Guidelines, Weighing the Evidence; New Era in Food Safety (Florence, Italy)

2011 Speaker: 2010 Dietary Guidelines Sodium Snapshot for Food Scientists (Dublin, Ireland)

2012 Speaker: Scientific Integrity and the Dietary Guidelines (Prague, Czech Republic)

2013 Speaker: Why do we build houses on fault lines – It's all about food availability and food choices (Vancouver, Canada)

2014 Rapporteur: A Day without Orange Juice is like a Day without ... Processing? (Amsterdam, Netherlands)

2015 Panelist: Policy – Science or Emotion (Madrid, Spain)

2016 Panelist: Dietary Guidelines – 35 Years of Morphing Scientific Process (Lima, Peru)

Food and Dietary Supplement Hot Topics Forum – Newport Beach, CA

2015 Traceability and Supply Chain

Food and Drug Administration (FDA)

2000 Food Advisory Committee: Probiotics – Invited Speaker; Probiotics and Infant / Child Nutrition; Probiotics in the Dietary Supplement Market, Washington DC

2002 Food Advisory Committee: Clinical Studies with Infant Formula – Invited scientific representative for the International Formula Council, Washington DC

2006 Riding to Sunrise (Centennial Keynote Speaker), Irvine CA

Food for Your Whole Life Symposium – New York City, NY

2010 2010 Dietary Guidelines - Weighing the Evidence for Health

Food Summit

2006 Xiamen, PRC; Invited speaker and session co-chair – Functional Foods for the 21st Century

2011 Shanghai, PRC; Invited speaker - Implications of the New U.S. Food Safety Legislation; 2010 US Dietary Guidelines Consideration and Consumption on Nuts and Seeds; IFT Undergraduate Program Approval: Advancing Food Science Programs Worldwide

Global Oils and Fats Forum, Malaysian Embassy, Washington DC

2017 Assessment of the Challenges Posed by 3-MCPD/GE in Oils and Fats

Grocery Manufacturers Association – Washington DC

2012 What's the skinny on fats?

International Conference on Food Science and Nutrition, London, UK

- 2023 1) No Smell, No Taste—Dealing with a Senseless Phase of the Pandemic (Keynote Speaker)
- 2) COVID-19 during Pregnancy and Postpartum: Pathophysiology of SARS-CoV-2 at Maternal-Fetal Interface (Plenary Speaker)

Institute of Shortening and Edible Oils

- 2018 Potpourri of Issues at the Intersection of Foods and Health

Institute of Food Technologists, Annual Meeting

- 1985 Nutrition and the Elderly (Co-chair)
- 1987 Graduate Student Competition (Moderator)
- 1989 Graduate Student Competition (Chair, Food Chemistry and Biochemistry)
- 1993 Evaluation of Novel Ingredients in Infant Formula (Co-chair)
- 1995 Graduate Student Competition (Moderator)
- 1997 Dietary and Environmental Estrogens (Speaker)
- 1998 The Role of Dairy Foods in Reducing the Risk of Colon Cancer (Moderator)
- 2000 Safe Upper Limits of OTC Botanicals (Moderator; Speaker); Bone Health Moderator)
- 2001 Probiotics in Health (Speaker); Dietary Phytoestrogens: Friend or Foe? (Organizer / Moderator); Dietary Histamine (Moderator)
- 2001 The Prion Diseases: Human Health and Food Safety (Moderator)
- 2002 Safety Studies on Biotech Derived Foods / Crops (Moderator)
- 2003 Developments in PCB Analysis (Speaker); New Methods in Phytosterol Analysis (Speaker); Effective Communications in Science (Moderator); The Confusing World of Weight Loss (Invited Speaker)
- 2004 Many Faces of Fermented Foods (Session Co-organizer / Co-chair); Functional Foods Symposium (Moderator & Speaker); Obesity, Diet & Functional Foods (Invited Speaker)
- 2005 Food Allergens (Thematic Chair); General Recognized as Efficacious (Speaker); Clinical Relevance of Whole Foods vs Food Ingredients (Speaker); Webcast Speaker (Probiotics)
- 2006 Webcast speaker/moderator – Sodium Debate; Quest to define and develop gluten free; Regulatory and safety issues with functional foods; Dynamics of functional foods and pharmacy; Future prospects in health claims; Chinese Global Health Conference – East Meets West
- 2008 Moderator/Speaker: Probiotics, Prebiotics & Synbiotics; Regulatory, Safety and Labeling Issues; Moderator: Safety of Imported Foods and Ingredients; Speaker: Consumer Research: A Food Scientist's Perspective on the Applications of Consumer Research
- 2009 Speaker: Regulatory Maze of GOS, Institute of Food Technologists, Wellness Conference; Shaking out the Science (speaker); Carotenoids and Health (moderator); Can the Combination of Food Science and Nutrition Accomplish the Impossible? Socratic Discussion (panelist); Clinically Supported Emerging Technologies in Immune Health (speaker); Vitamin D and Health (moderator); Carotenoids and Health (moderator); Role of Food Science in Providing a Safe and Healthful Food Supply (Speaker)
- 2010 Speaker: Applying the Evidence through Food Science and Technology; Quality Standards and Global Compendia
- 2011 Speaker: The Case for Food and Nutrition Science in the 21st Century; Compendia of Quality Standards for Food Ingredients: An International Resource
- 2012 Speaker: Traceability of the Supply Chain: Opaque, Translucent, or Transparent?
- 2013 Historical Perspective and Context with US Diet and Health Issues (Speaker); Seafood & 2010 Dietary Guidelines (Speaker)
- 2014 GRAS-Another Generation for Safety Assessment (Co-chair, Speaker); Sweetener Science and the Policy Impact on Dietary Practices (Speaker); Innovations in Health and Wellness (Speaker); Generations Working Together (panelist)
- 2015 The Importance of the Food Supply Chain in Preventing Contaminants (Speaker); Dynamics of DGAC Recommendations: Conflict vs Credibility (Speaker); The Role of Scientific Research

- in Food and Nutrition Policy (Speaker); Ocean Dining from the Sustainable Aquarium (Moderator); Soy in the Plant-based Diet and Health Continuum (Speaker)
- 2016 Infant Formula Innovations for Improved Infant Health (Speaker); Intersections of Food, Nutrition, and Health (Speaker); Health Benefits of Whole Foods and Molecular Targets of Bioactive Components (Moderator); Build Your Own Career Pathway (Speaker); Clean Label Product Innovation (Speaker); Food Science for the Non-Food Scientist (Speaker)
- 2017 Food Science for the Non-Food Scientist (Regulatory Landscape; Food Processing Overview) Speaker; Health Benefits of Bioactive Compounds in Foods, Regulatory Challenges and Hurdles for Bioactive Compounds (Speaker)
- 2018 Food Science for the Non-Food Scientist (Regulatory Landscape; Food Processing Overview); Setting the Stage: Interaction of Food, Nutrition, Sensory and Taste Science (Speaker); Humanization of Pet Foods: The Intersection of Consumer Demands and Regulatory Requirements (Speaker)
- 2019 Food Science for the Non-Food Scientist (Regulatory Landscape; Food Processing Overview); 2020-2015 Dietary Guidelines for Americans: Opportunities for Customization (Moderator); Alternative Proteins for Optimal Human Health: Science, Development, Sensory and Regulations (Speaker); NOVA: Clearing Up the Confusion About Processed Food and Health (Moderator); Hazard Assessment and Standard Development for Colors from Natural Sources (Speaker); CRISPR: Practical Applications and Health Implications (Moderator); New Cannabis Frontiers in Public Health, Medical Science, and Food Safety (Speaker)
- 2020 Nutrient profiling from practical application to evidence for adequacy for a purpose (Speaker); Processed foods in the midst of an anti-processed foods world (Moderator)
- 2021 The Pandemic: Processed Food, Nutrition, and Immunity (Panel Speaker)
- Institute of Food Technologists (Binsted Lecture) – London, UK
- 2012 Nutrition's Contribution to Performance in Sport - Realities & Myths
- International Conference on the Modernization of Chinese Medicine – Hong Kong
- 2002 Academic Entrepreneurship
- International Congress of Meat Science & Technology – Krakow, Poland
- 2021 The Scientific, Medical and Regulatory Landscape of Meat Alternatives
- International Symposium on Food and Health for Long COVID – Taipei, Taiwan
- 2023 Understanding the Scientific and Medical Dynamics of Long-COVID
- International Dairy Foods Association
- 2001 Latest Developments in Functional Foods
- 2014 Clarifying Consumer Confusion: Debunking Popular Health Myths
- 2018 Dairy Fats and the Dietary Guidelines
- International Life Sciences Institute (North America)
- 1989 Nutrition and the Aged Workshop (Organizer & Co-chair)
- 2019 State of Science and Knowledge Gaps with Hemp-derived CBD
- International Magnesium Symposium, Magnesium in Health and Disease, Bethesda, MD
- 2019 Magnesium – A Nutrient of Concern: Impact of Agricultural Practices and Food Processing
- International Science Council (IUFoST& IUNS)
- 2021 The Power of Food Science and Technology and Nutrition for Sustainable Planet Health: Food Processing Saves Lives (Speaker w/ Dr. Susana Socolovsky, Argentina)
- International Society for the Study of Fatty Acids and Lipids – Brighton, UK
- 2004 PCBs and Heavy Metals in Omega-3 Oil Derived from Fish Oil: Levels and Methods of Measurement, Speaker; Oil Quality Issues in the Manufacturing and Public Consumption of Omega-3 Oils; Session Co-Chair
- International Union of Food Science and Technology (IUFoST)
- 2003 Status of Water and Agriculture (Chicago, Illinois)
- 2012 Understanding Functional Foods Continuum
- Standards and Innovation – the Case of Nutraceuticals
- Leaders of Today and Tomorrow (Buenos Aires, Argentina)

- 2016 Global Health and Nutrition Challenges and Policies
Insects at the Interface of Nutrition and Medicine (Dublin, Ireland)
- 2022 Post-Acute Sequelae COVID-19 (PASC) Management (Co-chair, speaker) (Singapore)
- 2024 Precision Nutrition and Food Science Strategies to Combat Persistent Metabolic Challenges
Associated with Long-COVID (Round Table Discussion, Scientific Council; Organizer and
Speaker); Palm Oil – Palmitic Acid and Cancer (Speaker); Palm Oil Waste Management
(Speaker) (Rimini, Italy)
- Iowa State University (Ames, IA)
 - 1994 Breasts, Bottles, and Babies
- Iowa Dietetic Association (Des Moines, IA)
 - 2007 Immunity and Functional Ingredients
- Korean Nutrition Society (Jeju-si, South Korea)
 - 2014 Deficiencies & Toxicities: Dietary Impact on Polyneuropathies
- Leatherhead (London, UK)
 - 2012 Implications of Polyphenols in Health
Nutrition's Contribution to Performance in Sport - Realities & Myths (Beacon Lecture)
- Loma Linda University
 - 2011 The Dietary Guidelines: 2010 Process; Current Food Safety Issues
 - 2017 Functional Foods: What is the Reality?
- Los Angeles Dietetics
 - 2010 A behind-the-scenes peek at the 2010 Dietary Guidelines
 - 2011 2010 Dietary Guidelines: The People, The Process, The Proof, The Prospects
 - 2012 Health and Policy Implications of Polyphenols
- Los Robles Regional Medical Center – Thousand Oaks, CA
 - 2003 Clinical Implications of Probiotics
- Louisiana State University – Baton Rouge, LA
 - 2010 Politics of Biotechnology; Food Science-Nutrition Interface
 - 2013 Food Processing: Implications for Food and Health
- Loyola Marymount University – Los Angeles, CA
 - 2014 Food Controversies: Organic, GMO, Pesticides, Vitamin/Mineral Supplements
- Marymount High School – Health for Life Conference – Westwood, CA
 - 2010 Feeding the Brain for Mental Health (part of AKIN project)
- Maywood Education Fair, Maywood, CA
 - 2017 Community Nutrition Education Workshop
- Michigan State University, College of Law – East Lansing, MI
 - 2011 Economic adulteration; Food additives
Novel foods approvals; Gaining new ingredient approval in the US
How to obtain a health message/claim in the US
- Michigan State University – East Lansing, MI
 - 2018 Insects at the Interface of Nutrition and Medicine
- Mushroom Summit – Washington DC
 - 2012 Mushrooms and the Dietary Guidelines: Where do they fit?
- National Academies, Food Forum – Washington DC
 - 2019 CBD and Health
- National Institutes of Medicine – Bethesda, MD
 - 2019 Magnesium: Impact of Food Processing on the Bioavailability of the Shortfall Nutrient
- National Press Club – Washington, DC
 - 2010 Dietary Sodium – A National Dialogue (sponsored by ASN)
- National Restaurant Association – Washington DC
 - 2010 Dietary Guidelines – Conflict or Reinforcement
 - 2011 Dietary Guidelines and Restaurants in the USA

Nestlé Nutrition Workshop – Milk and Milk Products in Human Nutrition: Marrakech, Morocco
(co-chair/invited speaker)
2010 Milk Proteins A1 & A2 and Diabetes

North Carolina State University – Raleigh, NC
 2004 Bioactive Cuisine: Gut Speak; Nutrition & Athletic Performance
 2012 Career Paths in the Food Science, Nutrition, and Health Continuum
 North Dakota State University – Fargo, ND
 1993 Lecture Series: Nutritional Toxicology; Phytochemicals and Health; Health Claims and Industry; The Developing Gut and Nutrition
 1994 Lecture Series: Sensory Evaluation in Industry; Career Opportunities in Food Science & Nutrition Services; Communications Media in Health Promotion; Pediatric HIV/AIDS
 NUCE International – Milan, Italy
 2010 Nutraceutical and Food Supplement Market in the US
 Nutracon
 1998 Conference and Exhibition on Nutraceuticals, Dietary Supplements, Functional, and Medical Foods
 2013 New Ingredients for Immune Health: Vitamin C and Echinacea are so 20th Century
 Oklahoma State University – Oklahoma City, OK
 2012 Critical Importance of Food Science Research
 Orange County Regulatory Affairs Group – Irvine, CA
 2008 Global Food Safety
 Pacific Northwest IFT Regional Food Industry Conference – Portland, OR
 2008 Politics and Ethics of the Food Supply
 2009 Consumer Health: How Food Science and Nutrition Can Meet the Needs of the Consumer
 Palm International Nutra-Cosmeceutical (PINC) Conference – Kuala Lumpur, Malaysia
 2015 Do All Saturates Belong in the Same Health and Policy Bucket?
 2017 Saturated Fat and Coronary Heart Disease
 Regulatory Challenges and Hurdles for Bioactive Compounds
 MCPD – Public Health Implications
 2023 Will Palm Oil be Replaceable by Synthetic Palmitic Acid?
 Clearing Up the Confusion: Palmitic Acid and Cancer Risk
 Palm Oil Trade Fair and Seminar – Singapore (virtual conference)
 2021 Dietary Fats and Current Guidelines: Evaluating the Quality of Evidence
 Trend to Plant-based Diets and the Contributions of Palm Oil to Biofortification
 Pepperdine University – Malibu, CA
 2014 How Sweet is the Evidence in Policy?
 Pet Food Forum
 2011 Going from Testimonials to Real Evidence-based Science for Companion Animal Health
 2015 Future Canine Health
 Purdue University – W. Lafayette, IN
 1986 Executive in the Classroom: R&D Requirements in Industry
 1988 Executive in the Classroom: Practical Academic Preparation for Careers Industry
 2006 Food, Medicine & Health (Indianapolis, IFT Distinguished Lecturer)
 2011 Transforming the 2010 Dietary Guidelines from a Food Scientist's Perspective
 Regulatory Affairs Professional Society – Irvine, CA
 2000 Regulation of Dietary Supplements and Supplemental Foods; The Impact of Biotechnology
 2001 Biotechnology in Agriculture and Medicine
 Rotary Club – Arcadia, CA
 2009 Politics of Hunger
 Simi Valley Hospital & Health Care Services – Simi Valley, CA
 2002 Clinical Implications and Applications of Probiotics
 2003 Implications of Dietary Supplements in Athletic Performance
 2004 Prostate Cancer and Dietary Interventions

Society of Toxicology (SOT)

- 2015 Infant Formula Innovations for Improved Infant Health
Suds & Science (public forum/dialogue)
- 2022 The Absence of Genotoxicity of a Mixture of Aloin A and B and a Commercial Aloe Gel Beverage

South Dakota State University – Brookings, SD

- 1998, 1999 Ethel Austin Martin Research Award Reviewer
International Infant Feeding Practices and Controversies
Functional Foods: Technical Challenges and Marketing Opportunities
- 2005 Bioterrorism: Thwarting the Threat
Functional Foods: Implications in Obesity and Type 2 Diabetes Management
- 2006 Opportunities in Food Chemistry
Revealing and Diagnosing Food Allergies and Intolerances
Gut Speak – Cross-Talking Microbes

Southern California Food Industry Conference – Los Angeles, CA

- 1988 Co-founder; Organizing Committee Member: Nutrition Session Co-chair
- 1989 Conference Co-chair; Nutrition Session Co-chair
- 1990 Organizing Committee Member; Student Competition Co-chair
- 1994 Lecture: Natural Toxins: Friend or Foe
- 1997 Lecture and Panelist: Nutrition with a Vision
- 1998 Lecture and Panelist: Roles of Probiotics and Prebiotics in Infants
- 2001 Organizing Committee Member; Technical Session moderator
- 2003 Organizing Committee / Co-chair / Session Moderator
- 2006 Organizing Committee / Co-chair / Expert Panel Facilitator
- 2007 Organizing Committee / Co-chair/ Speaker: Functional Foods; Speaker: Gut Speak: Microbial Crosstalk
- 2012 Intersection of Food Safety and Food Policy
- 2021 Organizing Committee Member

Southern California Institute of Food Technologists Section, Annual Meeting – Los Angeles, CA

- 1978 Cooperative Research - Industry and Academia
- 1984 Nutrition and the Elderly Market
- 2018 Health Consequences of Edible Marijuana
- 2021 Industry-Academia Partnership for a Bright Future of Food Systems

Super Zoo – Las Vegas, NV

- 2013 Evidence-Based Science: Going from Testimonials to Real Evidence-Based Science for Health and Nutrition Claims
- 2014 Clinical Protocols: Reaching Beyond AAFCO
- 2015 Canine Skin and Coat Care – Evidence or Perception? Misguided Myths in Plant Toxicology; Pet Food Math
- 2016 Do Dogs Really Need Dietary Fat? Probiotics 101 for Companion Animals

SupplySide West – Las Vegas, NV

- 2015 Walking Through a Complex Food Supply Chain Maze

The Ohio State University – Columbus, OH

- 2014 Dietary Guidelines: History and Hysteria
- 2015 The Intersection of Bacteria, Angiogenesis, and Immunology
Weapons of Mass Distortion

The Toxicology Forum

- 2019 Cannabis – Regulatory Dynamics and Emerging Guidelines (Crystal City, VA)

The University of Melbourne

- 2021 Future Food Hallmark Research Initiative: The Scientific, Medical, and Regulatory Landscape of Meat Alternatives and Their Impact on Food Allergies and Sustainability

United States Pharmacopeia – Washington, DC

- 2008 Intentional Impurities in the Food Supply
- University of California, Davis – Davis, CA
- 1997 Synbiotics - Opportunities for Research, Health, and Business
- 2009 Regulatory Politics of Biotechnology: Diplomacy or Defense
- 2011 Peeking Under the ‘Dietary Guidelines’ Tent (Kosuna Fellowship Sponsored Lecture)
- University of California, Los Angeles – Los Angeles, CA
- 1989 Health Care Career Interchange
- 1989 Public Health in the Real World
- 2018 Food Evolution: Panelist (Sponsor: US Farmers & Ranchers Alliance)
- 2019 Dietary Supplements in Primary Care
- University of Illinois, Urbana-Champaign, IL
- 2013 Food Science in the Crosshairs of Perceptions and Policy
- University of Massachusetts – Amherst, MA
- 2006 GRAE (Generally Recognized as Efficacious)
- University of Nebraska – Lincoln, NE
- 2008 Food, Medicine & Health (IFT Distinguished Lecture)
- 2008 Politics and Ethics of Food Policy; Better Health with Good Bacteria (IFT Distinguished Lecture)
- University of Southern California – Los Angeles, CA
- 2000 Emerging Developments in Biotechnology (Regulatory Sciences)
- 2001 Biotechnology: Biotechnology in Medicine and Agriculture (Regulatory Sciences)
- 2002 Genetically Engineered Foods; Special Foods – Medical and Infant Formula; Authenticating and Characterizing Botanical Products
- Dietary Supplements – The Agony of D-Feet and Defeat
- 2003 Introduction to Alternative/Complementary Medicine; Institute of Preventive Medicine Research; Performance Enhancing Drugs
- 2004 Therapeutics: Wellness and Functional Foods
- 2009 Mobile Technology; Mobile Education
- 2015 WHO Health Day: Global Food Safety
- 2016 Contemporary Issues in Global Nutrition
- 2022 Sports Nutrition and Dietary Supplements (audience: pharmacists)
- 2023 Sports Nutrition and Dietary Supplements (audience: pharmacists planning for 2028 Olympics)
- University of Technology, Jamaica
- 2022 Implications of COVID-19 on Food Safety
- 2023 Regulating Plant-based Foods: Lessons for Food Safety Regulators
- University of Tennessee, Knoxville, TN
- 2017 Weapons of Mass Distortion (Critical Review of Science Communications)
- US-China Agriculture Food Trade Forum
- 2019 Public Health and Compliance with Regulations US-CHINA – City of Industry, CA
- USDA Agriculture Outlook Forum – Washington DC
- 2014 U.S. Farmers & Ranchers Alliance, Food Dialogues: Washington DC
- Utah State University – Logan, UT
- 2011 Feeding a Nation: Reality vs Fallacy; Employment Trends in Food Science
- Valley Presbyterian Hospital – Sherman Oaks, CA
- 2015 The Role of Nutrition in Health Policy: Evidence, Emotion and Economics
- Volunteer Section, Institute of Food Technologists (IFT Distinguished Lecturer) – Nashville, Tennessee
- 2009 Shaking Out the Evidence (Salt Controversy)
- Western Association of Food and Drug Officials, Anaheim, CA
- 2018 Emerging Implications, Regulations, and Challenges with Chloropropanols
- Assessing Issues Associated with Edible Cannabis: Stealth Public Health Risk or Personal Benefit
- 2019 Safety Issues Associated with Hemp in the Food Supply

Western Food Industry Conference – Sacramento, CA
 1990 Organizing Committee Member; Emerging Issues in Nutrition (Co-chair);
 Status Update on Proposition 65 (Co-chair); College Bowl Competition (Co-chair)
 Western New York Food Expo – Rochester, NY
 2005 Food, Medicine & Health (IFT Distinguished Lecture)
 Whole Grains Summit – Minneapolis, MN
 2012 Bridging the Crevasse through Food Science
 World Congress of Gastroenterology – Los Angeles, CA
 1994 Phytochemicals: Cures or Curses
 WorldNutra – San Francisco, CA
 2004 Nutraceutical Lipids (Session Chair); Fish Oil Dietary Supplements – Product Risk or
 Prophylactic Opportunity (Speaker)

MEDIA EXPERIENCE

Print Media (*examples*)

ABC News: Antioxidants and Skin Health (commentary)
 Alternative Medicine Magazine: Safety of dietary supplements; Dietary saturated fat/cholesterol and
 Health
 Associated Press: The Sugar/HFCS Debate
 Athens Banner Herald: Probiotics
 Better Homes & Gardens: Non-nutritive sweeteners
 Better Nutrition: Ca supplements and dental health
 CBS News: Other Applications of Food Additives
 Chemical Engineering News: GMA GRAS Proposal
 Chicago Tribune: Ephedrine; Purpose of International Union of Food Science & Technology; Junk
 Food; Salt in Foods; Whole Grains & Prediabetes; Food Colors (Natural)
 Contra Costa Times: Nutritional quality organic and conventional farmed foods
 Consumers' Union: Safety of food additives
 Cosmopolitan: Juice cleanses and detoxification; Milk: Safety and Health
 Daily Breeze: Strengths, weaknesses, and applications of BMI; South Bay protein bar company Quest
 Nutrition capitalizes on sugar phobia
 Daily News: Organic foods
 Daily Record: Credibility of the dietary supplement industry
 Delahaye Media Link: Standards for dietary supplements
 Diabetic Living Magazine: Sugar substitutes
 Discover Magazine: Food Safety (Traceability)
 Eating Well Magazine: Usages of maltodextrin and corn-derived ingredients
 Emerging Trends: Emerging Issues in Infant Formula
 Endocrine News: Food as Medicine
 Experience Life: Food color safety
 Fitness Magazine: Pasta and allergenicity
 Food Business News: What's Natural?
 Food Chemical News: GMA GRAS Proposal
 Food Product Design: Formulating special food products
 Fortune Magazine: "Free" labeling
 Food Navigator: Saturated fat/Cholesterol and Health
 Food Quality and Safety: The Health Controversy Behind Ultra-Processed Foods
 Good Life Magazine: Food Colors – Natural vs Synthetic Options; Methyl-mercury, Fish Consumption,
 and Health
 Harpers' Bazaar: Detox diets

HealthFocus: Significance of ORAC; What is Coconut Milk?, What's New in Olive Oil; Safety and applications of cultured celery extract in meat products
 Kansas City Star: Pathway to the Dietary Guidelines
 Ladies Home Journal: Energy boosting nutrients
 Indianapolis Star: Standards and ethics of clinical studies; Probiotics & Health
 International Food Information Council (IFIC): Impact of red meat on immunity and cancer
 L.A. Times: Antioxidants: Practical health implications; Ethics and clinical trials; Norovirus and Vessel Sanitation Programs; Stimulants and Alcohol; Future of Functional Foods; Food Colorants and Hyperactivity; Caffeine and Reproductive Health; Gourmet Salts; Agave Nectar; Hot Dog Safety; Carnitine Safety; Fortified Foods; Sugar-Cane Extract; Detox diets; Contaminated "Three King" bread; Natural vs Synthetic Food Ingredients
 Men's Health: Energy boost foods; Beer metabolism; Binge eating; Diet & Sexual Performance; Sodium in Foods; Food Additive Safety; Peanut Butter Ingredients; Nasal Sprays and Vitamins
 Morning Wave in Busan: FDA Sodium Reduction Guidelines
 More Magazine-Canada: Oxidative and antioxidative properties of coffee relative to women's health; Peri-menopausal weight gain (cinnamon, diindolylmethane, ground flaxseed, and conjugated linoleic acid); Fish safety (Met-Hg, PCBs)
 National Geographic Adventure Magazine: Muscle and starvation
 National Provisioner: Dietary phosphates in foods
 NBC News: Health claims dietary supplement beverages; Health implications of CBD
 Nutrition Business Journal: Functional Foods Future; Weight loss ingredients
 Nutrition Magazine (Netherlands): Clinical implications of probiotics
 Parents Magazine: Food Colors-Safe and Natural?
 Plenty Magazine: Update on Functional Foods
 Prepared Foods: Functional foods
 Prevention Magazine: Value of customized vitamins; Net vs. low carbohydrate diets; Innovations on nutritional assessment; Review of clinical protocols; "Clean eating"
 Progressive Grocer: Functional foods
 Psychology Today: Smart Snacks; Wholesome Nutrition
 Readers' Digest: Why Sodium in Food? Apples Keep the MDs Away?
 Real Simple: Food pairings
 Reuters Health: Hyperhydration; Lean Finely Textured Beef (LFTB); Dietary Fiber
 (<http://www.reuters.com/article/2014/02/05/us-americans-whole-grains-idUSBREA141LO20140205>)
 Seattle Post: Raw Foods
 Scientific American: Are food cravings the body's way of telling us that we are lacking certain nutrients?
 Scripps Howard News Service: Role of sugar in the diet/food supply
 Self Magazine: Organic foods; Food processing
 Sun News: Raw Foods
 The Asahi Shimbun (Japan): History of Food Additives
 University of Southern California: Impact of FSMA on Food Supply; Economics of FSMA and Government Sequester
 USA Today: Consumers' tastes make it difficult to dash salt from diets; Role of salt in bread products
 US News and World Report: Probiotics, Satiety and Olive Oil
 Vegetable Family: Raw foods and toddlers
 Vin & Vigor: Brain Food (Alzheimer's)
 Vogue Magazine: Fitness drinks
 Wall Street Journal: Traceability of food ingredients; Thermogenic beverages; Anti-aging beverages
 Washington Post: High-fructose corn syrup controversy; Safety of monosodium glutamate
 WebMD: Foods and mental health; Holiday feasting and weight management; Update on Functional Foods; Energy drinks; Watermelon a natural Viagra; Acrylamide; Dietary Sodium
 Women's Magazine: Role of pineapple and weight reduction;

Women's Health Magazine: Future of Food Science, Nutrition and Health-Convergence and Intersection of Food, Medicine and Health by 2076

Broadcast Media (*examples*)

BBC Radio: Detox diets
 CBS Evening News: High-carbohydrate diets; Detox diets; Natural vs synthetic food ingredients; Microbial Contamination of Beverage Dispensers; Safety of Preparations to Reduce Fruit Waste
 CNN: Detox diets; Misleading Dietary Supplements; Future Foods
 Discovery Channel: Testing of Dietary Supplements
 Fox Health News: Antioxidants and Health
 FoxNews (Healthy U): Canola Oil & Health
 GMTV (London): Detox Diets
 Good Morning America (ABC): *E. coli* outbreak (Spinach); Natural Ingredient Safety (limonene, linalool propionate, linalool)
 Inside Edition: Public health issues associated with second-hand produce
 International Food Information Council/Foundation: Future of Food in the Age of Health Reform
 JTBC S. Korean TV – Implications of US food regulations on Korean food industry
 KABC: Toxins in fish; Culinary training in colleges; Product labeling; Dietary mycoproteins; Functional foods; Noni Juice & scientific merit; Milk and Weight Management; Thermogenic beverages; Chemical Cuisine; Spinach (aka *E. coli*) outbreak; Tomato (aka *Salmonella*) outbreak; Vitamin D and Health; PCBs in Fish Oil Supplements; Multitasking Food Ingredients; Dirty Kitchen Habits; Novel Dietary Fats; CBD Safety in the Food Supply
 KBYU: Myth Buster of Food Fears
 KCBS: Natural Colors and Flavors
 KCET: California's Proposition 37 – GMO Food Labeling
 KFWB: Food Radiation
 KNX: Food Radiation; Caffeine Safety; The Sugar/HFCS Debate
 KPCC: The Sugar Association and Corn Refiners' Association Litigation
 KRLA: Biotechnology and food safety
 KTTV Fox News (Los Angeles): Sanitation of public microwave ovens; Microbial contamination of cosmetic samples; *E. coli* in Pizza
 LA City View: Food Radiation (*in Japan & Los Angeles*)
 La Nation: Food Challenges: Feeding people safe food (*Buenos Aires, Argentina*)
 National Press Club (Washington DC): National Dialogue on Sodium
 NBC4: Implications of low-fat, Ca-rich dairy foods on weight loss and weight management; pharmaceuticals in the water supply
 NPR: Food in Chaos (Food safety in response to melamine and microbial contamination)
 Penn & Teller: Detox Diets
 Phil Lambert Show: 2010 Dietary Guidelines: Implications for Consumers
 RTS TV (Quito, Ecuador): Future of the Food Supply
 Sirius Radio: (New York) Diet Soda and Metabolic Syndrome
 South Dakota State University: Food Terrorism
 USC Annenberg Communications: Farm-to-Restaurant; Organic Foods; Food Deserts; Detox/Cleanse Diets; Aspartame; Natural vs Synthetic Flavors, Sweeteners
 Voice of America: Omega-3 fatty acids and health
 Take Part Live: GMO
 WFTS-TV (Tampa/St. Petersburg): Misleading Dietary Supplements
 WHNZ – Radio (Tampa): Why Fat in the Diet
 WMBC-TV (New York): Misleading Dietary Supplements
 WWNN-Radio (1470), South Florida: Seafood safety
 WSVN-TV (Miami/Fort Lauderdale): Misleading Dietary Supplements

Other Radio Outlets: Topic - 2010 USDA Dietary Guidelines: KROQ – Los Angeles (also aired on KRTN, syndicated through CBS network), KMOX – St Louis, WTSB – Raleigh, WBEN – Buffalo, KTRS – St Louis, WISR – Pittsburgh, WMGS, WBHT, WBSX, WJJR, WARM – Wilkes Barre (Pennsylvania), WLW – Cincinnati, WOBM – New York (probably the #1 media outlet in the USA), WMPI – Louisville, WLHT, WIGR, WTRV, WGRD – Grand Rapids, KLBJ – Austin, WSJS/WSML – Greensboro, KINK - Portland

COMMUNITY SERVICE

Advisory & Development Council: California State University, Long Beach

Member (1985-1991); Chair (1987-1991)

Advisory & Development Council: Loma Linda University, 1986-1987

American Red Cross

Los Angeles Chapter Board of Directors: 1981-1982, 1984-1987

Los Angeles Chapter Executive Board: 1981-1982, 1984-1985

Los Angeles Chapter Instructor Standards Committee: Chairman, 1984-1992

San Fernando Valley District Board: 1978-1985, 1986-1988

San Fernando Valley Executive Committee: 1979-1985

San Fernando Valley District Board: Chairman: 1981-1982, 1984-1985

San Fernando Valley District Safety Chairman: 1979-1981

California Museum Foundation, Los Angeles: 1984-1988

California State Polytechnic University:

Pomona - President's Council; Food Science and Technology Advisory Board, (Member, 1996-1999; Chair, 1998-1999); Executive Committee (Chair, 1998-1999); Student Mentorship Program (2012-2015)

San Luis Obispo - Advisory Council (Member, 1996-1999; Chair, 1998-1999)

Georgia Sea Grant

Grant Reviewer, 2019

Howard University (an HBCU recognized by the U.S. Department of Education)

Board of Visitors, College of Nursing and Allied Health Sciences: 2018-present

North Carolina State University, Department of Food, Bioprocessing and Nutrition Sciences

University Academic Review Committee: 2015

Purdue University - Corporate Affiliate: 1996-1999

Uniformed Services University of Health Sciences (collaboration with NIH ODS)

Steering Committee (2021-2022) – Dietary Supplements and Immune Function Claims

University of California, Los Angeles

Dean's Council: 1980-1991

Laboratory Program Evaluation Committee: 1988-1989

School of Public Health Evaluation Committee: 1988-1990

MILITARY SERVICE

U.S. Army: Ft Ord, CA (1967-68), 38th Artillery Brigade, Osan, South Korea (1968-69)

EXHIBIT 2

Roger Clemens, DrPH - Litigation History From Preceding Four Years

1. *Darifair Foods LLC v. v. Bavaria Corp.*, Case No. 2021-CA-000097 (Fourth Judicial Circuit, Duval County, Florida)
2. *Evolve BioSystems, Inc. v. Abbott Labs.*, Case No. 19-5859 (N.D. Ill.)
3. *Zesty Paws LLC v. Nutramax Laboratories, Inc.*, Case No. 23-10849 (S.D.N.Y.)
4. *Bland v Premier Nutrition Corp.*, Case No. 3:19-cv-875 (N.D. Cal.)